



2023 VIOGNIER

APPELLATION:

Walla Walla Valley

VINEYARD:

Saviah Estate Vineyard

TECHNICAL NOTES:

pH 3.61
TA 0.67 g/100mL
Alcohol 13.5% By Volume

FERMENTATION:

Handpicked and whole cluster pressed. The juice is very slowly fermented in our Nomblot concrete egg. The concrete egg is a perfect vessel for Viognier. The shape promotes a natural continuous convective current or vortex, which naturally stirs the wine during fermentation. Ultimately, contributing texture, flavor, structure, and depth to the wine.

CASES PRODUCED:

177 cases

SENSORY NOTES:

The 2023 vintage was one to behold. The growing season was remarkable, and the conditions were simply ideal for growing amazing wine in the vineyards. One sip of this beauty and we think you will agree! The 2023 Viognier shows enticing aromas of tangerine, mango, white peach, orange blossom, and crushed stone. Delicious, fresh flavors of zesty citrus and papaya lead to juicy white peach, along with hints of apricot leading to a long fruit forward finish. Enjoy!